

What is claimed is:

1. A method of producing sparkling low-alcoholic beverage sake comprising the steps of:

saccharifying and fermenting steamed rice and malted rice (koji) in the presence of multiple acids;

filtering a part of low alcoholic unrefined sake (moromi) with a coarse mesh filter or centrifuging the same to separate turbid liquid having fermentation activity containing yeast;

separating the clear liquid from the other part of the above unrefined sake (moromi) by compressed filtration; and

blending the above turbid liquid and the above clear liquid in a vessel and airtightly sealed within the vessel.

2. The method of producing sparkling low alcoholic beverage sake according to claim 1, wherein after the sealing in the vessel, the fermentation is terminated when inner gas pressure by fermentation reaches 2 - 5 kg/cm².

3. The method of producing sparkling low alcoholic beverage sake according to claim 2, wherein after the sealing in the vessel, pasteurization is conducted when the liquid having alcoholic concentration 4 - 6%, Japanese sake scaling between -70 and -90, and acidity 3 - 4. *pH?*

4. The method of producing sparkling low alcoholic beverage sake according to claim 1, wherein the said fermentation liquid is filtered within the closed system and the clear filtrate is sealed within the vessel when the said turbid liquid and the said clear liquid are blended and fermented in the sealed tank, and the fermented liquid in the said sealed tank reaches alcoholic concentration 4 - 6%, Japanese sake scaling between -70 and -90, and acidity 3 - 4 and inner gas pressure in the said sealed tank at 2 - 5 kg/cm².

5. The method of producing sparkling low alcoholic beverage sake according to claim 4, wherein carbon dioxide gas is added into the said clear filtrate, which is then bottled.

6. A sparkling low alcoholic beverage sake in the sealed vessel comprising having inner gas pressure of vessel 2 - 5 kg/cm², alcohol concentration 4 - 6%, Japanese sake scaling between -70 and -90, acidity 3 - 4 and absorbancy at 660 nm between 0 and 2.0.

7. The sparkling low alcoholic beverage sake according to claim 6, wherein the absorbancy at 660 nm is in the range between 0 and 0.01.